

Food Establishment Inspection Report

Score: 86

Establishment Name: EMBASSY SUITES THE GRILLE RESTAURANT

Establishment ID: 3034011749

Location Address: 460 NORTH CHERRY STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 25 / 2017 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 11 : 30 ☒ am ☐ pm Time Out: 03 : 45 ☐ am ☒ pm

Permittee: HV WINSTON SALEM II, LLC

Total Time: 4 hrs 15 minutes

Telephone: (336) 724-2300

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 4

| Foodborne Illness Risk Factors and Public Health Interventions | | | | | | | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|--|--|--|-------------------------------------|-------------------------------------|--------------------------|-------------------------------------|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. | | | | | | | | | | |
| Public Health Interventions: Control measures to prevent foodborne illness or injury. | | | | | | | | | | |
| IN | OUT | N/A | N/O | Compliance Status | | | OUT | CDI | R | VR |
| Supervision .2652 | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | | | <u>2</u> | <u>0</u> | <input type="checkbox"/> | <input type="checkbox"/> |
| Employee Health .2652 | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | | | <u>4</u> | <u>2</u> | <u>0</u> | <input type="checkbox"/> |
| 7 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 8 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | | | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| Approved Source .2653, .2655 | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Protection from Contamination .2653, .2654 | | | | | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | | | <input checked="" type="checkbox"/> | <u>13</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | | | <u>3</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | |
| 16 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | | | <u>3</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 21 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | | | <input checked="" type="checkbox"/> | <u>13</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Consumer Advisory .2653 | | | | | | | | | | |
| 23 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Highly Susceptible Populations .2653 | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | | | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| Chemical .2653, .2657 | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 26 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | | | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | |
| 27 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |

| Good Retail Practices | | | | | | | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|--|--|----------|-------------------------------------|-------------------------------------|-------------------------------------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | |
| IN | OUT | N/A | N/O | Compliance Status | | | OUT | CDI | R | VR |
| Safe Food and Water .2653, .2655, .2658 | | | | | | | | | | |
| 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Food Temperature Control .2653, .2654 | | | | | | | | | | |
| 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 32 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plant food properly cooked for hot holding | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Food Identification .2653 | | | | | | | | | | |
| 35 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | | | <u>2</u> | <u>1</u> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | |
| 36 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Insects & rodents not present; no unauthorized animals | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 37 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | | | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 39 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | | | <u>1</u> | <u>03</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Proper Use of Utensils .2653, .2654 | | | | | | | | | | |
| 41 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | | | <u>1</u> | <u>03</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 42 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | | | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | |
| 45 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | | | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| 46 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | | | <u>1</u> | <u>03</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | | | <u>1</u> | <u>03</u> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | | | |
| 48 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hot & cold water available; adequate pressure | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 49 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | | | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 51 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 52 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | | | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | | | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input type="checkbox"/> |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | | | <u>1</u> | <u>03</u> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Total Deductions: | | | | | | | | | | <u>14</u> |



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.

CR
Off



Comment Addendum to Food Establishment Inspection Report

Establishment Name: EMBASSY SUITES THE GRILLE RESTAURANT

Establishment ID: 3034011749

Location Address: 460 NORTH CHERRY STREET

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: HV WINSTON SALEM II, LLC

Telephone: (336) 724-2300

☒ Inspection ☐ Re-Inspection Date: 05/25/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: krobert@hvmg.com

Email 2:

Email 3:

Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|----------------|----------------|------|-----------|----------------------|------|------|----------|------|
| SI Tomato | Make Unit | 36 | Ham | Walk-in | 45 | | | |
| SL Turkey | Make Unit | 36 | Sausage | Walk-in | 43 | | | |
| Butter | Grill | 148 | Hot water | 3 comp | 140 | | | |
| Clam | Reach-in | 38 | Hot Water | Dish Machine-Upstair | 170 | | | |
| Swt Pot. Freis | FCT | 190 | Hot Water | Dish Machine-Down | 160 | | | |
| Steak Ques. | FCT | 159 | S. Renney | 3/15/2018 Serv Safe | 00 | | | |
| Chx | FCT | 140 | | | | | | |
| Chx | FCT-Correction | 178 | | | | | | |

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF -Repeat-Observed handsink behind bar blocked by CO2 tanks. Observed handsink by walk-in coolers blocked by boxes and broom. Handsinks shall remain accessible at all times. CDI-Tanks and boxes relocated by PIC.
- 13 3-304.11 Food Contact with Equipment and Utensils - P-Observed outside plastic wrap of cucumber and commercial bag of Quinoa stored on top of and in direct contact with sliced turkey in pan in make unit. CDI-Turkey discarded. Food may only contact surfaces of clean and sanitized equipment and utensils.// 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P -Repeat-Observed cooked steak burger stored in same container with opened bag of raw hamburger patties in reach-in cooler. Food shall be protected from contamination by separating raw foods from ready-to-eat products. CDI-Cooked steak patty discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Repeat-Observed cuber and peeler to contain food residue and stored clean. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI-Placed with soiled equipment to be recleaned.// 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency -C-Repeat-Observed pink growth on the shield of the ice machine. Ice machine shall be cleaned at a frequency to prevent the accumulation of mold or growth.

Person in Charge (Print & Sign): SCOTT ^{First} RENNEY ^{Last}

Regulatory Authority (Print & Sign): JENNIFER ^{First} BROWN ^{Last}

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: EMBASSY SUITES THE GRILLE RESTAURANT

Establishment ID: 3034011749

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.



- 16 3-401.11 Raw Animal Foods-Cooking - P,PF-Measured final cook temperature of grilled chicken from raw product at 140F. Raw poultry shall be cooked to an internal temperature of 165F for 15 seconds. CDI-Chicken reheated to final temperature of 178F.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Observed 2 containers of mashed potatoes (disp. 5/16/17), rice (disp. 5/16/17), marinara (disp. 4/30/2017), potato salad (5/22/17), pimento cheese (5/16/17), milk (manufacturers disp. 5/15/17-product was coagulated), sausage (5/20/17) beyond date of disposition per establishment labels. Products shall be discarded once they exceed manufacturers date or time/temperature combinations. CDI-Products discarded.// 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Repeat-Observed rice, minestrone, soup, not dated. Ready-to-eat, potentially hazardous food shall be dated to indicate the date of prep if held in food establishment for more than 24 hours. CDI-Products dated by PIC.
- 26 7-201.11 Separation-Storage - P -Observed spray bottle of sanitizer stored on food prep surface containing unwrapped/exposed heads of lettuce and an opened bag of hamburgers buns. Poisonous or toxic material shall be located so that contamination of food or equipment cannot result. CDI-Sanitizer relocated to low shelf.// 7-202.12 Conditions of Use - P,PF-Observed food employee spray hard surface sanitizer directly onto prep surface in front of opened make unit and exposed vegetables and stored utensils. Poisonous or toxic materials shall be applied so that contamination including toxic residues due to drip, drain, fog, splash or spray on food or equipment is prevented.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Repeat-0 points-Observed salt and pepper mixture, squeeze bottles of butter or oil, and 3 silver shakers under make line that were not labeled. Working containers holding food or food ingredients shall be labeled with the common name of the food.
- 37 3-307.11 Miscellaneous Sources of Contamination - C -Observed 3 pans of bread pudding and one bowl of chex mix stored uncovered in kitchen. Observed opened bag of corn starch and grits stored with seasoning behind grill line. Food must be protected from contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C -0 points-Observed wiping cloths on food prep surfaces, cutting boards and counters throughout kitchen. Wet wiping cloths shall be maintained in sanitizing solution when not in use.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C -0 points-Observed in-use ice bucket for ice machine stored upside down on top of bag in box sweet tea. In-use utensils must be stored in a clean protected location, such as on a hanger or clean prep surface.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: EMBASSY SUITES THE GRILLE RESTAURANT

Establishment ID: 3034011749

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.



- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed serving trays stored in cabinet under dump sink in main kitchen. Observed pitchers stored in cabinet under buffet area containing floor drain and drain lines from sink. Observed employee keys and sunglasses stored in contact with utensils under heat lamp and on rack by 3 comp. Equipment shall be stored in a clean, dry location where they are not exposed to splash, dust or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C -Repeat-Repair leak to basin of bar dump sink that is leaking and rusting. Repair make unit that contains frozen condensation on the make portion and not working properly. Make unit is leaking. Replace burned out bulb over grill. Equipment shall be maintained in good repair.
- 46 4-204.113 Warewashing Machine, Data Plate Operation Specifications - C-0 points-Data plate is faded and not easily readable. Replace. A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C -Repeat-0 points-Outside of fryer, between fryer and grill, side of reach-in freezer are soiled. Nonfood contact areas shall be maintained clean.
- 53 6-501.16 Drying Mops -C-Observed mop drying on the floor by 3 comp sink. Mops shall be hung to allow to air-dry without soiling walls, equipment, or supplies.//6-201.11 Floors, Walls and Ceilings-Cleanability - C-Recaulk basin of handsinks in both restrooms that are globby and black. Recaulk drainboard of dish machine. Physical facilities shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C-Observed large pile of broken glass behind draft station at bar. Observed trash and debris under make line, under grill and fryer, and on stainless steel panel by fryer. Physical facilities shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C-Repeat-0 points-Lighting at buffet handsink has not been increased from 8-9FC. 20FC is required at all handwashing stations. Increase lighting. // 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C-Clean vents in beer cooler. Ventilation systems shall not be source of contamination.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: EMBASSY SUITES THE GRILLE RESTAURANT

Establishment ID: 3034011749

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: EMBASSY SUITES THE GRILLE RESTAURANT

Establishment ID: 3034011749

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

✓
Spell

